

Division of Food and Recreational Safety

March 27, 2020

Guidelines for Using and Producing Sanitizers in Food Processing Plants

The Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) wants to provide you additional guidance after the Department of Health Services (DHS) issued an emergency order closing all nonessential businesses and operations.

We've received several questions about Emergency Order No. 12, also known as the <u>Safer at Home order</u>. The order includes exemptions for manufacturing, processing, distribution and production facilities. Here are some answers to questions we've received about manufacturing sanitizers, and equipment disinfection in food businesses.

Can alcohol-based hand sanitizer be produced in licensed food processing plants?

There are no prohibitions in Wis. Stat. § 97 or Wis. Admin. Code § ATCP 70 on the production of alcohol-based hand sanitizer within a food processing plant. Consideration should be given when manufacturing nonfood products in a food processing plant to prevent cross contamination between substances that are not intended or permitted to be a food ingredient or food additive, and food/food contact surfaces. This may include greater attention to:

 Washing, rinsing and sanitizing equipment between production of food and nonfood products.

- Separation of food and nonfood ingredients and materials during receiving, storage and processing/manufacturing.
- Written procedures for good manufacturing practices and standard sanitation operating procedures, which may require revisions.

Note that the Alcohol and Tobacco Tax and Trade Bureau (TTB) posted information regarding <u>certain</u> exemptions and <u>authorizations</u> to <u>distilled spirits</u> <u>permittees</u> who wish to produce ethanol-based hand sanitizers to address the demand for such products during this emergency.

With shortages of commercially-prepared hand sanitizers and surface sanitizers, can I make my own in my food processing plant or retail food establishment until normal supplies resume?

YES. You may make your own hand sanitizer or surface sanitizer solution during this public health emergency by following the guidelines issued by the Centers for Disease Control (CDC), World Health Organization (WHO) and Environmental Protection Agency (EPA). Visit the WHO website for instructions.

What are the guidelines for cleaning and disinfecting equipment during this public health emergency?

• See the <u>CDC Disinfection Guidelines</u> for cleaning and disinfection information.



 There is a list of <u>EPA-registered disinfectant</u> <u>products</u> that have qualified for use against SARS-CoV-2, the coronavirus that causes COVID-19.

Check the product label guidelines to ensure disinfectant products are safe for use in food establishments. Food facilities may want to consider a more frequent sanitizing schedule during this public health emergency.

REMEMBER: There is no substitute for traditional hand washing.

The Safer at Home order remains in effect until 8 a.m. on Friday, April 24 or until a superseding order is issued.

The <u>State of Wisconsin created a webpage</u> that offers resources from various agencies and answers to critical questions. Here are a few other resources from DHS that might be helpful during this challenging time:

- COVID-19 Information
- COVID-19 Facts: Why Social Distancing
- <u>COVID-19 Facts: Protect Your Family</u>

We will use GovDelivery to send critical information to the manufactured food industry during the COVID-19 pandemic. If you know others within your organization who would benefit from these updates, please forward these signup links:

- Food Processing Plants and Food Warehouses
- Retail Food Establishments
- <u>Restaurants</u>

Please direct questions to datcpfoodcomplaintsemergencyresponse@wisconsin.gov.

